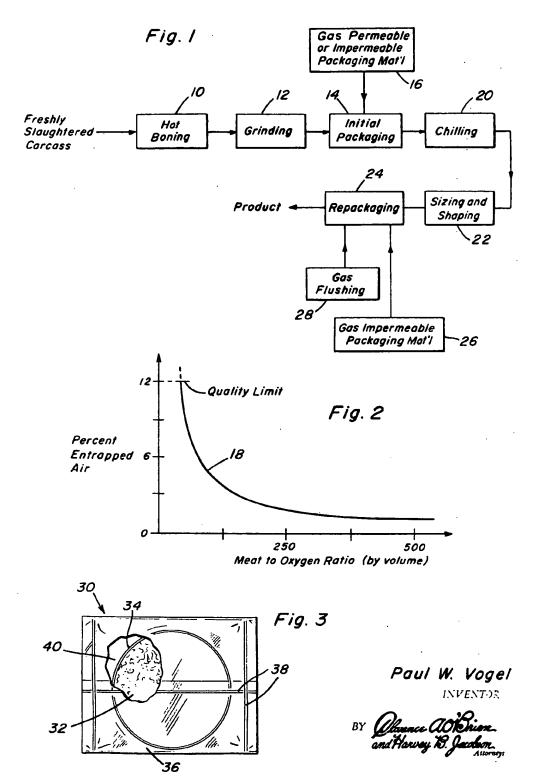
P.W. VOGEL
METHOD OF PREPARING AND PACKAGING PORTION
SHAPED MEAT PRODUCTS
Original Filed Feb. 11, 1969



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L15: Entry 166 of 188

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DERWENT-ACC-NO: 1972-49825T

DERWENT-WEEK: 197231

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TITLE: Meat storage - after comminution and packaging with low oxygen ratio

PATENT-ASSIGNEE:

ASSIGNEE CODE
BIRD PROVISION CO BIR N

PRIORITY-DATA: 1971US-0149388 (June 2, 1971), 1969US-0798421 (February 11, 1969)

PATENT-FAMILY:

PUB-NO PUB-DATE LANGUAGE PAGES MAIN-IPC

US 3677775 A 000

INT-CL (IPC): A22C 18/00; B65B 25/06

ABSTRACTED-PUB-NO: US 3677775A

**BASIC-ABSTRACT:** 

A freshly slaughtered bonded carcass is comminuted whilt ie is still warm i.e. within hours of slaughtering. The comminuted <a href="mailto:meat">meat</a> is packaged in a casing which is pref. gas impermeable and is then cooled and shaped. Slices are then cut from the packaged <a href="mailto:meat">meat</a> and are then repackaged in sealed gas impermeable packages which have been flushed with an <a href="mailto:inert">inert</a> gas. This process achieves a volumetric ratio of <a href="mailto:meat">meat</a> to oxygen of >300 to 1 and ensures that the head gas has <1 vol. % oxygen <a href="content">content</a>. <a href="mailto:Beef">Beef</a>, pork and poultry may be processed in this manner which yields an extended shelf life of up 17 months in the case of <a href="mailto:beef">beef</a> stored at 0 degree F.

TITLE-TERMS: MEAT STORAGE AFTER COMMINUTE PACKAGE LOW OXYGEN RATIO

DERWENT-CLASS: D12 Q31

CPI-CODES: D02-A01; D03-A01;